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1. Title of the Invention:

Jam in the Form of a Sheet

2. Claims:

(1) Jam in the form of a sheet comprised of a jam material having a Brix degree of saccharose of 45 ° to 80 ° and having a water content of 20% to 55%, said jam having a thickness of 2 to 5 mm.

(2) The jam in the form of a sheet of claim 1 wherein the jam material contains anhydrous crystalline dextrose.

3. Detailed Explanation of the Invention

Industrial Field of Utilization

The present invention relates to a jam in the form of a sheet to be served as a food to be put on a foodstuff such as a bread or to be put between foodstuffs, or to be served as a snack food as such.

without being applied to a foodstuff.

Prior Art

Conventionally jam has generally been served as a food by mainly applying it to a foodstuff such as a bread, and it has been sold or preserved in bottles.

Recently products have been found that are obtained by forming a jam material as a sheet and drying the resulting material. However, although such jam products formed as a sheet have an advantage such that they can be torn like paper, they are used by applying them to foodstuffs when eating them after first conducting a so-called "reconstitution with water" (adding a suitable amount of water to them, and leaving the thus-obtained product for a while), so as to restore the original state of the jam. The jam product in a sheet form cannot be served as a food as jam. Also, there has not been such a snack food as jam formed as a sheet and not jammy.

Problem to be Resolved by the Invention

The present invention relates to jam in the form of a sheet that as such is served like sliced cheese as a food. The present invention aims at providing a novel form of a jam product that when eaten gives the original taste and mouthfeel while in a sheet form, and at being handled conveniently as a commercial product, since it can be packaged as a sheet and preserved. That is, the present invention is intended to provide a jam in the form of a sheet that essentially differs from conventional jam products formed as a dried sheet.

Below, the present invention will be explained in detail.

Construction of the Invention

Jam in the form of a sheet according to the present invention is characterized by being comprised of a jam material having a Brix degree of saccharose of 45 ° to 80 ° and a water content of 20% to 55%, said jam having a thickness of 2 to 5 mm.

Means for Resolving the Problem

Jam in the form of a sheet according to the present invention comprises a jam material that is so prepared that the material has the degree of saccharose and water content stated above. When the degree of saccharose of the jam material is less than 45 ° the result is that the jam material is in an aqueous jelly form and thereby it cannot be formed as a sheet. In contrast, when the degree of saccharose is above 80° , the result is that the jam material is formed as a sheet that is in a dried state, and thus the resulting product loses the natural mouthfeel of jam when it is eaten.

By adjusting the degree of saccharose of the jam material so that it is from 45 ° to 80 ° , the water content becomes about 20% to 55%, and thus a material can be obtained such that it has a softness suitable for forming a jam as a sheet having a natural mouthfeel when it is eaten.

Also, in the present invention, by containing a suitable amount of an

anhydrous crystalline dextrose in the jam material, when the jam material is formed as a sheet, the surface of the sheet is not jammy, and is convenient for handling.

Below the process for preparing jam in the form of a sheet according to the present invention will be described.

Following the method of compounding materials used to produce conventional jam, the intended jam in the form of a sheet can be obtained by adding water to fruit flesh pulp, granulated sugar, invert sugar, and an aqueous crystalline dextrose, mixing the thus-obtained blend, heating and concentrating (vacuum concentration or unconfined concentration) the thus-obtained mixture, adding a suitable amount of a high-methoxyl pectin as a stabilizer to the thus-concentrated product, and mixing the added product, adjusting the Brix degree of saccharose to $45^{\circ} - 80^{\circ}$, further adding to the thus-obtained mixture additives such as citric acid, sorbic acid, a flavoring agent, and a coloring agent, mixing them, uniformly rolling the mixture such that the mixture has a thickness of 2 - 5 mm at 80°C or more, and cooling the rolled product to about 20°C .

The thus-obtained jam in the form of as a sheet is cut into a desired size, and then the cut product is shaped and wrapped with a plastic film or cellophane to make a product.

The above preparation process can be continuously conducted. That is, packaged jam formed as a sheet like conventional sliced cheese

can be continuously prepared by causing a jam material of which the degree of saccharose is adjusted to be 45° to 80 ° to run downward from a filling nozzle to opposed rollers that are heated to 85 °C or more, then causing the material to run downward to opposed rollers that are cooled (the space between these rollers is adjusted such that the jam material has a thickness of 2 - 5 mm), wrapping the obtained jam in the form of a sheet with a wrapping material film through opposed rollers, cutting the material to a desired size, and sealing the cut material.

Effects of the Invention

As stated above, the thus-obtained jam in a sheet form has a moderate softness and turns into a paste-like state when eaten, and which when eaten offers a feeling similar to conventional jam. Thus it can be served as a food by putting it on a piece of bread or between pieces of bread. It also can be torn to be eaten as a snack food. Also, since the package of jam in the form of a sheet can be significantly lighter than conventional bottled jam, it can very conveniently handled and transported. Also, it can be easily prepared. Thus the jam of the present invention has many advantages.

Below an Example is shown of a process for preparing jam in the form of a sheet of the present invention.

Example

Composition of raw materials:

<u>Raw Materials</u>	<u>Compounded Amount</u>	<u>Compounded Ratio</u>
	(parts by weight)	(wt %)
Frozen Strawberries	330	33.00
Granulated Sugar	220.2	22.02
Invert Sugar	230	23.00
Anhydrous Crystalline		
Dextrose	192.5	19.25
Water	7	0.7
High-methoxyl Pectin	13	1.3
Citric Acid	0.3	0.03
Coloring Agent	Small Amount	Small Amount
Flavoring Agent	Small Amount	Small Amount
		100

Formation of a sheet:

The raw materials were used in the compounded amounts as above. First, frozen strawberries were thawed. The thawed strawberries were processed by a pulper-finisher and mesher [transliteration] to prepare strawberry flesh pulp. The thus-obtained strawberry flesh pulp was mixed with the granulated sugar, invert sugar, and anhydrous crystalline dextrose. This mixture was heated and concentrated by a vacuum concentrator. An aqueous solution of the high-methoxyl pectin was added to this concentrated mixture and the thus-obtained mixture was uniformly mixed to adjust its degree of saccharose to be 75° . Then the citric acid, sorbic acid, and coloring agent were added to it.

The thus-obtained jam material was poured between opposed rollers (the space of the rollers was adjusted to 3 mm), warmed with steam while the temperature of the material was kept at about 85 °C, and the material was then passed between the opposed rollers that were cooled with cooling water to about 20 °C to be formed as a sheet.

The thus-obtained sheet was covered with cellophane by putting the sheet between cellophane through opposed rollers. Then the covered sheet was cut into a desired size and sealed so that it could then be packaged.

After the package of the thus-obtained jam in the form of packaged sheet was torn open, the jam in the form of a sheet was put on a piece of bread. When the bread on which the jam was put was eaten, a feeling was obtained similar to eating bread to which conventional jam was applied.